



DOMAINE CARNEROS.

2019 The Famous Gate Pinot Noir



BLEND

100% Estate Grown Pinot Noir
77% Swan, 18% Dijon 115, 5% Hanzell

ABOUT OUR FAMOUS GATE

Through this wine, one can trace the history of pinot noir at Domaine Carneros. In 1992, we made our first two barrels and called it The Famous Gate. For the past thirty years, we have carefully cultivated three small blocks of the Swan selection. Each block is located at a different vineyard; two are in Napa, and one on the western, Sonoma side, of Carneros. All blocks were planted between 1998 and 1999 from the same source material.

HARVEST NOTES

The 2019 growing season started with saturated soils thanks to abundant winter and spring rains. Cooler weather throughout the summer meant plenty of time for flavors and aromatics to develop, and an early heat spike in August helped push the ample crop of grapes to full maturity, with a harvest start date of August 15th. September weather cooled a bit for a more leisurely harvest of our chardonnay and pinot noir. The wines that resulted show the unique Carneros growing conditions which produce balanced wines with ample fruit and hints of savory elements.

WINEMAKER'S TASTING NOTES

The 2019 vintage of the Famous Gate Pinot Noir opens with enticing aromas of cooked cherries, red currant, cranberry, and cedar with a top note of mint. On the palate, there is sweet Bing cherry, black tea, saffras, and Asian spice.

In this iteration, there are three supporting characters - the iconic "Swan" clone is complimented by "Dijon 115" and "Hanzell", to create the highest expression of our estate grown Carneros terrior. This wine was aged in barrel (51% new) for 16 months, which lends supple tannins and warm savory spice. While poised and delicious to drink now, the bright acidity and persistence of the palate provide evidence for graceful aging.

SUGGESTED PAIRINGS

We recommend pairing this exquisite wine with equally interesting dishes such as Moroccan lamb tagine with orange and ras el hanout, or fig and prosciutto pizza with caramelized onions.

TECHNICAL DATA

Appellation: Carneros
Harvest Brix: 24.1 - 24.8°
Final pH: 3.65
Final Acid: 0.57g/100ml
Alcohol: 14.5%

PRICE

\$95

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